

Restaurant Week Menu

Appetizers

Grilled Clams served with herb butter
or on the ½ Shell

Shrimp & Crab Nachos

Caesar or House Salad

New Orleans Voodoo Shrimp

Marinated in Southern Comfort with a Spicy Sauce Side

Mussel Salad-served on a bed of lettuce, drizzled with dressing

Cup of New England, Manhattan Clam Chowda or Lobster Bisque

Entrees

Fish of the Day-Pan Seared - Served with Couscous and Asparagus

Cod Tacos with Chipolte Cream, Corn & Bean Salsa and Saffron Rice

Stuffed Lobster Tail - Baked Potato and Vegetable

Chicken Breast with Penne Pasta in a lite wine cream sauce
with Asparagus and Roasted Red Peppers

Roasted Pork Loin

Thinly Sliced served with choice of Starch and Vegetable

Dessert

Key Lime Pie-Apple Cobble Ala Mode-Chocolate Cake

Coffee, Tea or Fountain Soda